

Coffee Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **48.4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.05 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.2%)	80 %	5
Grain	Barwiący	0.25 kg (4.8%)	55 %	985
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.8%)	68 %	1202
Grain	Jęczmień niesłodowany	0.5 kg (9.5%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	50 g	Secondary	10 day(s)

Kawa Italian Roast				
Flavor	kawa	200 g	Bottling	---
kawa w postaci 700 ml espresso				

Notes

- Fermentacja: burzliwa - 11 dni
cicha - 10 dni dodano kawę Italian Roast w postaci tłuczonych ziaren (50 g)
przed butelkowaniem dodano espresso (700 ml)
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